

Please amend the claims as follows:

**Listing of Claims:**

1. (Original): Stable powderous formulations comprising a fat-soluble active ingredient in a matrix of a native lupin protein composition wherein the protein is cross-linked.
2. (Original): Formulations according to claim 1, wherein the lupin protein composition is a lupin protein isolate having a protein content of more than 90 wt.-%.
3. (Original): Formulations according to claim 1, wherein the lupin protein composition is a lupin protein concentrate having a protein content of about 60-90 wt.-%.
4. (Original): Formulations according to claim 1, wherein the lupin protein composition is a lupin protein flour having a protein content of about 40-60 wt.-%.
5. (Original): Formulations according to claim 1, comprising mixtures of native lupin protein compositions as defined in claims 2-4.
6. (Original): Formulations according to claim 1, wherein the fat-soluble active ingredient is vitamin A, D, E or K, or a carotenoid, or a polyunsaturated fatty acid, or esters thereof, or mixtures thereof.
7. (Original): Formulations according to claim 1, wherein the fat-soluble active ingredient is a plant or animal oil or fat, particularly sunflower oil, palm oil or corn oil.

8. (Original): Formulations according to claim 1, comprising additionally a reducing sugar, particularly glucose, fructose, or xylose.

9. (Original): Food, beverages, animal feeds, cosmetics or drugs comprising a formulation according to any one of claims 1-9.

10. (Currently amended): A process ~~Process~~ for the preparation of a formulation[[s]] comprising ~~according to any one of claims 1-8, which comprises~~ preparing an aqueous emulsion of a ~~the~~ fat-soluble active ingredient and a ~~the~~ native lupin protein composition, ~~if desired, adding a reducing sugar, converting the emulsion into a dry powder, and, if required, submitting the dry powder to cross-linking the protein by heat treatment or by treatment with a cross-linking enzyme.~~

11. (Original): A process according to claim 10, wherein a reducing sugar is added and the composition is submitted to cross-linking by heating.

12. (Original): A process according to claim 10, wherein the composition is submitted to cross-linking by treatment with a cross-linking enzyme, particularly transglutaminase.

13. (New): A process for the preparation of a formulation comprising preparing an aqueous emulsion of a fat-soluble active ingredient and a native lupin protein composition, adding a reducing sugar, converting the emulsion into a dry powder, and if appropriate, submitting the dry powder to cross-linking the protein by heat treatment or by treatment with a cross-linking enzyme.